

Civeche when its done



This is the white onion. These are lemons you use their acidic juice to cook the shrimp.

These are shrimp you cook them with the acidic citrus juices. This is an avocado you can use this for extra flavor.

This is yellow fin tuna you can use it as a substitute. 

This is scallop you can use it as a substitute to shrimp or tuna.

<http://www.google.com/imgres?q=white+onion&hl=en&safe=active&gbv=2&biw=1280&bih=823&tbm=isch&tbnid=MIrENy6EVWaOXM:&imgrefurl=http://visionaryvanguard.wordpress.com/2007/11/02/crying-over-a-white-onion/&docid=zR9ppz7AkJEL6M&imgurl=http://visionaryvanguard.files.wordpress.com/2007/11/white_onions.jpg&w=1791&h=1740&ei=z9CrT5H4H8rK0AG66KH7Dw&zoom=1&iact=rc&dur=187&sig=105831444043345485379&page=1&tbnh=155&tbnw=170&start=0&ndsp=21&ved=1t:429,r:23,s:0,i:76&tx=125&ty=103>

<http://www.google.com/imgres?q=shrimp&hl=en&safe=active&biw=1280&bih=823&gbv=2&tbm=isch&tbnid=ahcjt4dkFjvZ_M:&imgrefurl=http://en.wikipedia.org/wiki/Shrimp&docid=KV8BRqQ0hB8JMM&imgurl=http://upload.wikimedia.org/wikipedia/commons/thumb/6/60/NCI_steamed_shrimp.jpg/220px-NCI_steamed_shrimp.jpg&w=220&h=187&ei=18-rT-4YidvRAbLf_PoP&zoom=1&iact=hc&vpx=219&vpy=174&dur=234&hovh=149&hovw=176&tx=100&ty=68&sig=105831444043345485379&page=1&tbnh=143&tbnw=168&start=0&ndsp=21&ved=1t:429,r:0,s:0,i:74>

<http://www.google.com/imgres?q=lemon+juice&hl=en&safe=active&biw=1280&bih=823&gbv=2&tbm=isch&tbnid=_MgfYljyOPCCqM:&imgrefurl=http://krizzyla.blogspot.com/2011/01/top-10-health-benefits-of-lemon-juice.html&docid=BNulw0B0srNS3M&imgurl=http://2.bp.blogspot.com/_qn_qqQRM40U/TTHJ8BkA-gI/AAAAAAAAAyI/cCpEpWnfAC0/s1600/lemonjuice22.jpg&w=532&h=300&ei=XdGrT7G5B6rC0QH-psCpBQ&zoom=1&iact=rc&dur=0&sig=105831444043345485379&page=1&tbnh=113&tbnw=200&start=0&ndsp=26&ved=1t:429,r:1,s:0,i:76&tx=130&ty=66>

<http://www.google.com/imgres?q=ceviche&hl=en&safe=active&biw=1280&bih=823&gbv=2&tbm=isch&tbnid=SpZadje-FDYyaM:&imgrefurl=http://simplyrecipes.com/recipes/ceviche/&docid=3N2tTnzlA90PqM&imgurl=http://simplyrecipes.com/photos/ceviche-b.jpg&w=500&h=333&ei=79GrT66KM4jh0gHW28n7Dw&zoom=1&iact=rc&dur=344&sig=105831444043345485379&page=1&tbnh=144&tbnw=193&start=0&ndsp=20&ved=1t:429,r:1,s:0,i:76&tx=84&ty=111>

<http://www.google.com/imgres?imgurl=http://www.hotforwords.com/wp-content/uploads/avocado.jpg&imgrefurl=http://hotforwords.com/2012/04/23/avocado/&h=389&w=600&sz=31&tbnid=O-S_j6HQ5knC8M:&tbnh=78&tbnw=120&prev=/search%3Fq%3Davocado%26tbm%3Disch%26tbo%3Du&zoom=1&q=avocado&docid=FU3IpmkCEEylpM&hl=en&sa=X&ei=CxKtT7SBOKmX6QG3hqXoDA&sqi=2&ved=0CIkBEPUBMAY&dur=0>

<http://www.google.com/imgres?q=yellow+fin+tuna+fillet&um=1&hl=en&safe=active&noj=1&tbm=isch&tbnid=gma-Hsccc7CJ1M:&imgrefurl=http://culinarychick.wordpress.com/page/2/&docid=N4bpxmOKGQWlzM&imgurl=http://www.freshfishonline.com.au/images/Tuna_Steaks_Fresh.JPG&w=448&h=336&ei=nxKtT-XAD5O26QHm1uTWDA&zoom=1&iact=hc&vpx=810&vpy=466&dur=968&hovh=194&hovw=259&tx=113&ty=84&sig=102701218347999140097&page=1&tbnh=147&tbnw=184&start=0&ndsp=24&ved=1t:429,r:16,s:0,i:112&biw=1280&bih=823>

<http://www.google.com/imgres?q=scallops&um=1&hl=en&safe=active&noj=1&tbm=isch&tbnid=_IpmEfgqVB03rM:&imgrefurl=http://essentialsofnutrition.com/2012/01/17/cooking-scallops-what-youre-doing-wrong/&docid=iCezpNLbnxZ3TM&imgurl=http://essentialsofnutrition.files.wordpress.com/2012/01/scallops-1.jpg&w=350&h=331&ei=zxKtT9-0GqbN6QHU7vHrDA&zoom=1&iact=hc&vpx=646&vpy=294&dur=484&hovh=218&hovw=231&tx=144&ty=148&sig=102701218347999140097&page=1&tbnh=148&tbnw=165&start=0&ndsp=20&ved=1t:429,r:7,s:0,i:89&biw=1280&bih=823>